



## STARTERS FROM THE SEA



LEWESOYSTER.COM

DO IT FOR THE GRAM @LEWESOYSTERHOUSE

# LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN COREA  
EXECUTIVE CHEF

### GRILLED OCTOPUS

Tuscan white bean purée,  
roasted cherry tomatoes,  
chorizo, sautéed black kale,  
chimichurri  
-17-

### POPCORN SCALLOPS

Lightly breaded, flash fried  
sea scallops, sweet corn aioli,  
parsley, lemon  
-19-

### CRAB & SWEET POTATO CARMELLE

Roasted poblano, scallion,  
almondine sauce, brown  
butter, pecorino, lemon  
-16-

### STEAMED CLAMS

Cockles, white wine-roasted  
garlic butter broth, lemon,  
parsley, sourdough  
-15-

### LOBSTER CORN DOG

Breaded & fried 5oz lobster  
tail on a stick, atop a bed  
of our signature boardwalk  
fries, sweet corn aioli  
-26-

### CRISPY CALAMARI

Lewes Dairy buttermilk flash-  
fried calamari, house pickled  
sweet banana peppers,  
marinara, lemon  
-14-

### MUSSELS & BOARDWALK FRIES

Steamed mussels, sweet  
garlic cream, gruyere,  
Benton's bacon  
-16-

### COCONUT SHRIMP

Crispy coconut shrimp,  
sweet and sour chili-garlic  
sauce  
-12-

## STARTERS FROM THE FARM

### STEAK TARTARE & FRIED OYSTERS

Black garlic coulis,  
egg yolk gel, parmesan  
potato crisp, pickled  
fresno peppers  
-18-

### CHARRED SHISHITO PEPPERS

Charbroiled shishito  
peppers, ginger,  
chili-garlic sauce,  
sesame seeds  
-9-

### WHIPPED RICOTTA TOAST

Sunflower pesto,  
Magee Farms hot honey,  
Henlopen Sea Salt  
-13-

### TAVERN WINGS

brined & crispy, homemade  
gorgonzola dressing, celery  
-14-

### HOUSE-MADE SAUCES

### BUFFALO HONEY-LIME BBQ PICKLEBACK

### OLD BAY DRY RUB ALABAMA WHITE BBQ

## PREPARED OYSTERS

### PISTOLS ON HORSEBACK

Fried & wrapped in  
Jamon Iberico with herb  
crepe, house pickles,  
pimento aioli  
-16-

### THE ROCKEFELLER

Charbroiled & topped  
with spinach, parsley,  
gruyere, parmesan,  
lemon, bread crumbs  
-16-

### NOLA STYLE

### LOH TIDE

Charbroiled &  
smothered in our secret  
herb butter sauce,  
special 3-cheese blend  
-15-

### BUFFALO SOLDIERS

Golden fried oysters  
topped with gorgonzola,  
served with Crystal Hot  
Sauce & butter  
-14-

## SOUP & Salads

### BLACK KALE SALAD

Ricotta salata, sweet banana  
peppers, sopressata,  
oregano, kalamata olives,  
Italian vinaigrette  
-14-

### 2ND STREET WEDGE

Iceberg lettuce, fire roasted  
corn, sun gold tomatoes,  
Benton's bacon lardons,  
gorgonzola  
-13-

### GARDEN SALAD

Heirloom cherry tomatoes,  
cucumbers, goat cheese,  
house balsamic vinaigrette  
-12-

### TAVERN CAESAR

Gem lettuce, garlic herb  
croutons, Locatelli pecorino  
-12-

### MANHATTAN CLAM CHOWDER

Tomato based with fingerling  
potatoes, Benton's bacon,  
plum tomatoes, parsley  
CUP -10- BOWL -12-  
ADD BREAD +2

### CRAB & CELERY ROOT BISQUE

Maryland jumbo lump crab,  
honeycrisp apple, roasted  
chestnut, leeks, fresh thyme  
CUP 14 - BOWL 16

### ADD TO ANY SALAD:

SWORDFISH \$15  
LOBSTER MKT  
SCALLOPS \$20  
DUCK \$18

GRILLED CHICKEN \$12  
CHICKEN SALAD \$8  
BUTCHER CUT STEAK \$18  
SALMON \$15

SEAFOOD

### THE OBSERVATORY

12 oysters, 4 clams, 4 shrimp cocktail,  
daily ceviche, 4 crab cocktail claws  
-65-

### FORT MILES

18 oysters, 6 clams, 4 shrimp cocktail,  
daily ceviche, 4 crab cocktail claws,  
10oz lobster tail  
-115-



CHECK OUT  
OUR DAILY RAW  
BAR OFFERINGS



PAIR WITH  
AN OYSTER  
SHOOTER

HAND CUT & CRISPY

\$11

## BOARDWALK FRIES

### LOBSTER & SWEET CORN MKT

### OLD BAY & VINEGAR POWDER +2

### CAVIAR & CHIVE +7

### PICKLE POWDER & RANCH +2

### TRUFFLE PARMESAN +4

\* contains ingredients with peanut oil

## MAINS

"There is a real danger of taking food too seriously. Food should be part  
of the bigger picture." - Anthony Bourdain

### CLAMS & LINGUINE

House-made linguine, cockles, white wine, Calabrian chili,  
crispy garlic, parsley, breadcrumbs, served with lemon  
-27-

### PAN-SEARED BREAKWATER SEA SCALLOPS

Butternut squash purée, hot honey glazed Brussels sprouts  
& parsnips, roasted cremini mushrooms, poached pear,  
toasted hazelnuts  
-34-

### BUTTER POACHED HALIBUT

Parmesan creamed spinach, grilled artichokes, almondine  
sauce, shaved black truffles, lemon  
-35-

### FIVE-SPICED DUCK BREAST

Balsamic glazed pearl onions, wild mushrooms, wilted  
spinach, blackberry gastrique  
-33-

### CHARGRILLED HANGER STEAK

Cremini mushrooms, purple cauliflower, romanesco,  
fondant potatoes, slow-cooked carrot purée, chimichurri  
-34-

### HONEY-DIJON & ROSEMARY ROASTED SALMON

Braised beets, baby heirloom carrots, tarragon, honey-citrus  
reduction, pecans, blood orange  
-30-

### ROTISSERIE 'TA FARMS' CHICKEN

Herb-roasted & finished with Henlopen Sea Salt, served with  
chargrilled sweet potato, smoked-ham-hock braised collard  
greens, thyme infused chicken jus  
-25-

### GRILLED SWORDFISH CHASSEUR

Grilled 6 oz swordfish steak, cremini mushroom, tomato, pearl  
onion, cognac infused demi-glace, fresh parsley and thyme  
-29-

## SANDWICHES

Served with our signature boardwalk fries



### DAMN GOOD BURGER

Two smashed Snake River Farms Wagyu beef  
patties. LTO, sharp American cheese, Benton's  
bacon, topped with "Dodge City" sauce on an  
everything onion brioche roll  
-17-

### 'BAMA STYLE PULLED BBQ CHICKEN

Mayo & vinegar based white BBQ, pulled rotisserie TA Farms  
chicken, pepper jack cheese, lettuce, tomato, pickled  
banana peppers on an toasted everything onion brioche roll  
-13-

### DELAWARE LOBSTER ROLL

Lobster knuckle and claw steeped in butter and mixed with  
homemade mayo, lemon, celery salt & parsley served on a  
buttered and toasted top split bun  
-27-

### FRIED CHESAPEAKE BLUE CATFISH

Help slow an invasive species. Buttermilk & cornmeal  
dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade  
on an onion roll with lemon & Tabasco Hot Sauce  
-15-

CONSUMING RAW OR UNDER COOKED EGG, MEAT, SEAFOOD, OR  
SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.